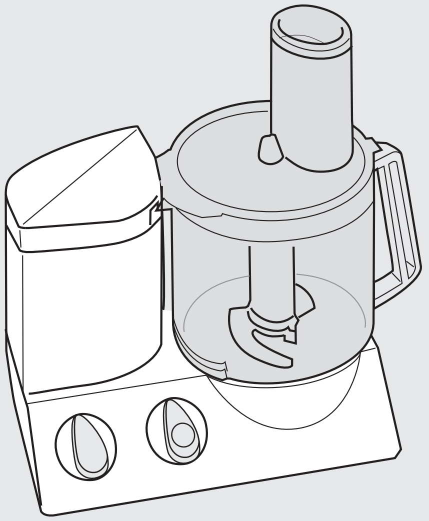
BRAUN

Multiquick 3

K 650
K 600

食品加工机
K600/K650
www.braun.com

Type 3205
型号 3205



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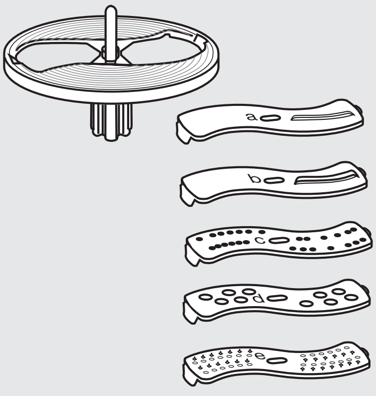	●	●
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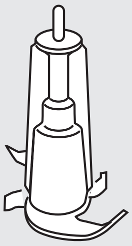
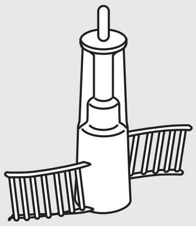
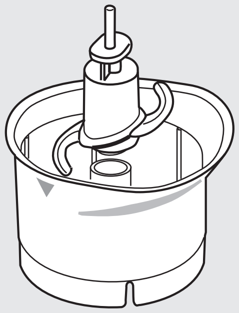
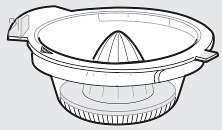
	●	●
	●	●
		●
		●

Braun Infolines

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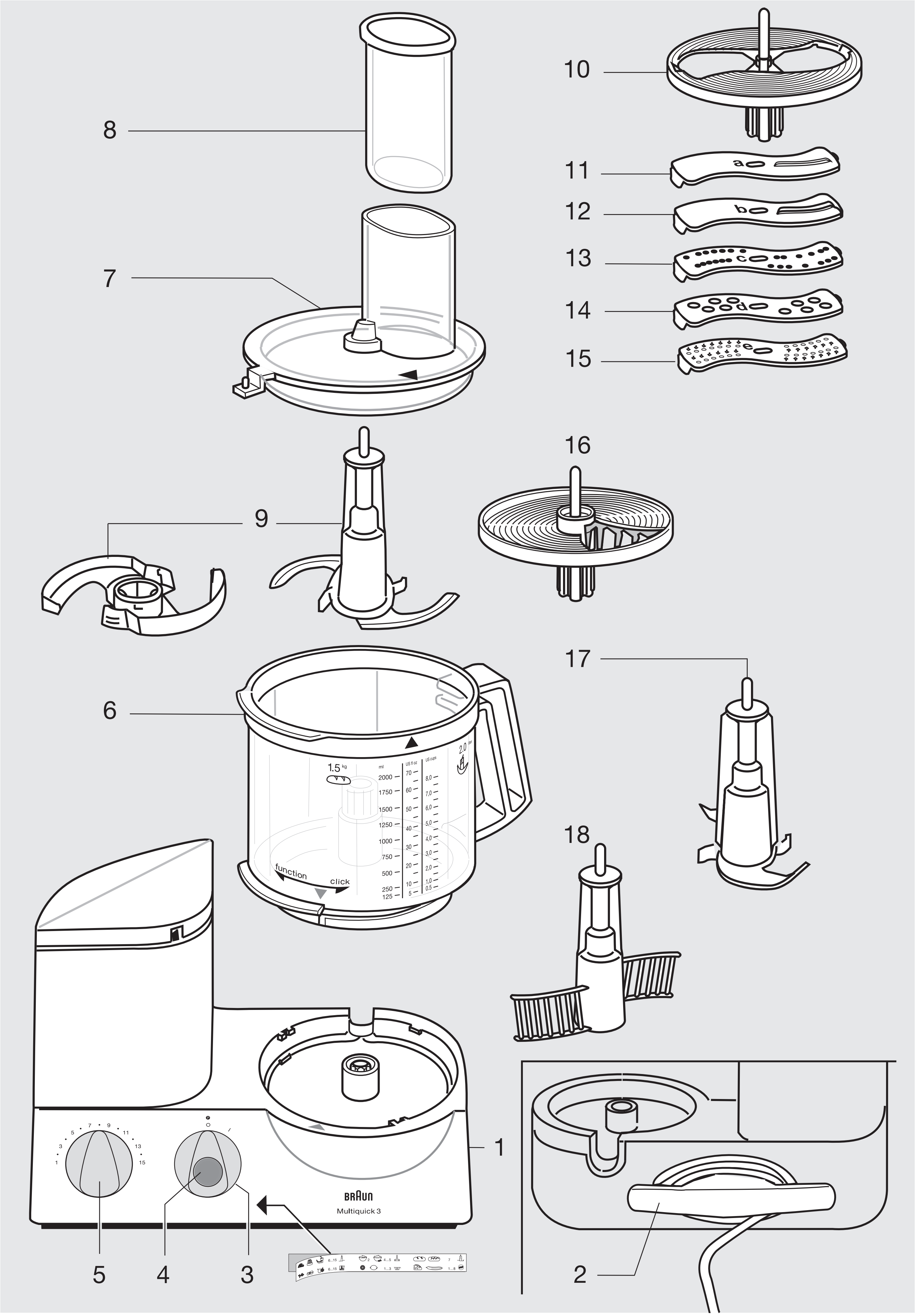

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中文

我们的产品设计优异、功能完备、质量可靠，满足高标准要求。希望您对新款博朗产品满意。

使用产品前请仔细阅读使用说明书，并请妥善保管。

警告

- 切刀（9）非常锋利！取刀时只能握住把手部分。使用后，先将切刀从制作容杯（6）上取出，再拿出调理的食物。
- 取出切割刀片、排空容杯和清洗期间应该小心。在更换附件或接触运动部件前要关掉电源开关并断开电源。
- 在接通电源前，检查电源电压是否与本机匹配（标注于底部）。
- 避免儿童触及。
- 在无监护人看管的情况下，儿童、行动不便或智力障碍的人不宜使用本产品,一般建议本产品应放在儿童不能触及的地方。
- 本产品仅适用于家庭调理所需份量的食物。
- 本产品任何配件均不能在微波炉中使用。
- 操作时应在旁监管。
- 博朗电器符合所有使用的安全标准。任何电器产品的修理均须由授权的博朗服务中心完成。因为错误或不合格的修理可能会导致意外事故发生，对用户造成伤害。
- 如果电源线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
- 存放本产品前，请关闭开关，拔下电源插头。

规格

- 电压/功率：请见产品底部的标示。
- 操作时间和最大容量：请见操作指示。

产品说明

博朗Multiquick3符合对揉捏，混合，搅拌，切碎，切片，切丝，研磨的最高要求，又快又简单。

(1) 马达座
(2) 电线储存格
(3) 马达开关(开=1.关=0)
(4) 手动开关 «Ⓟ»
(5) 速度调节钮(1–15)
(6) 制作容杯(2升容量)
(7) 制作容杯(6)盖
(8) 食物推进器(7)

制作容杯(6)的附件

(重要:并非所有型号产品之标准配置中均包括以下附件)

(9) 具有保护盖的切刀
(10) 内置托盘
(11) 细切片刀片–a
(12) 粗切片刀片–b
(13) 细切丝刀片–c
(14) 粗切丝刀片–d
(15) 研磨刀片– e
(16) 切刀铃薯条装置
(17) 揉捏钩
(18) 搅打附件

注意:每一次使用食物调理机前,按"清洁"部分的指示清洁所有部件。

过量保护

为避免过载造成的损坏,本产品装有自动安全开关,必要时会切断电源。在这种情况下,将马达开关(3)调回《0》(关闭)位置,等大约15分钟以使马达冷却,再重新打开开关。

手动开关 «Ⓟ» ④

于下列操作时有用:

- 切碎柔软的食物,如: 蛋、洋葱、荷兰芹时。
- 小心地将面粉加入生面团或牛奶面糊以保持乳状时。
- 将打散的蛋或奶油加入固体状食物时。

马达开关《0》(关闭)时,按下开关上④蓝色钮即可启动手动开关 «Ⓟ»

启动手动使用开关前,用速度调节钮⑤设定所需速度。放松绿色钮④时,该机器关闭。

使用附件时建议的速度范围:

用速度调节钮(5)设定速度。为使产品开始即以设定速度工作,建议先选择速度,再打开电源开关。

附件	速度范围
揉捏钩	7
切刀(9)	6–15
搅打附件:	
-蛋白	4 – 5
-奶油	2
切片,研磨和切丝内置器	1 – 8
马铃薯条装置	1 – 2

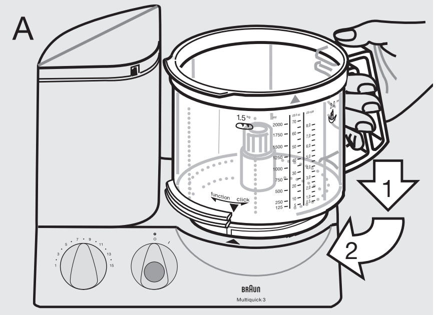
（请同时参照产品上的标示）

双重安全保护

产品只有在制作容杯及盖子正确安装后才能打开开关。如操作中盖子打开,马达会自动关闭。这种情况下马达仍在《1》(开)的位置,为避免马达意外启动,请将开关调回《0》(关)。

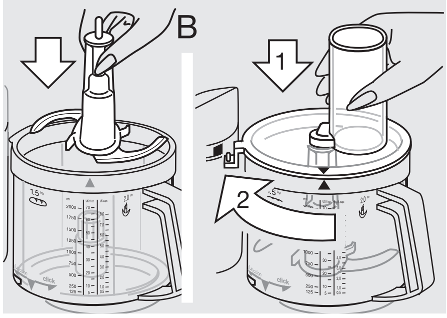
安装制作容杯(6)及盖子(7)

1. 关闭马达,将制作容杯放在马达座(1)上,容杯上的箭头对准马达座上的箭头(A)。然后将容杯朝标《function》字样的方向转到底。



2. 将所需附件(参照每个附件的指示)放上制作容杯的驱动轴,向下推至底。

3. 将制作容杯盖(7)盖上，盖子上的箭头对准容杯上的箭头。然后顺时针向旋转盖子，前端卡入马达座(1)开口处，直到听到响声，卡入位置为止(B)。



拆下制作容杯及盖子

关闭开关，将盖子逆时针旋转，提起。然后将容杯朝《click》字样方向一直转，直到提起。

注意:如果将容杯朝《click》字样方向一起转，超过停的位置，您会将制作容杯锁在马达部分上。在这个位置，不能启动马达。

当您从制作容杯上取下切刀时，握住把手，将刀拉出。

警告：切刀非常锋利

切刀(1)有保护套，如不使用，请将切刀放入保护套中。

清洁

首先关闭马达开关，拔去电源插头。马达座(1)只能用湿布清洁。

所有附件都可放入洗碗机清洁。如必要，在漂洗前，可用刮铲或刷子彻底清洁。

调理高色素食物(如胡萝卜)会在塑料部件上留下色渍; 用水清洁前，请先用烹调油将之擦去。

清洁时不要使用锐利的物件。

清洁切刀和内置器时需非常小心-它们非常锋利。

1. 揉捏

您可使用揉捏钩(17)或切刀(9)揉捏。为获得最佳效果，建议使用专为制作发酵面团，面点，油酥皮设计的揉捏钩。

发酵面团（面包/蛋糕）

最多500克面粉加其他配料，速度 7，1.5 分钟。

将面粉倒入制作容杯，加入除液体外的其他配料。盖上盖子（7），锁住。选择速度7，打开开关。

在马达运转时，将液体从盖子的导入管中慢慢倒入。

当用切刀(9)揉捏时，不要加入如葡萄干，蜜饯皮，杏仁等配料，这些不能被切碎。这些只能从制作容杯中取出揉后的面团人工加入。

面点面团

最多500克面粉加其他配料，速度 7，1.5 分钟。

将面粉倒入制作容杯，加入除液体外的其他配料。

在马达运转时，从盖子的导入管中慢慢倒入所需量的液体。

面团形成球状后，不要加入任何液体，因为此时液体已不再被完全吸收。

油酥皮

最多500克面粉加其他配料，速度 7，大概1分钟。

将面粉倒入制作容杯，加入其他配料。为获得最佳效果，黄油不能太硬，也不能太软。

盖上盖子（7），锁住。选择速度7，打开开关。

面团形成球状后，马上停止。否则面团会太软。

2. 混合

用切刀(9)混合面团或松糕。

揉捏钩(17)不适合用于混合蛋糕面团或松糕。

最多500克面粉加其他配料。

蛋糕混合物 (2种方法)	速度/时间
a)将黄油，糖和蛋混合	速度6/ 大约1分钟
加入牛奶	速度6/ 大约15秒
用手动使用 开关小心地 混入面粉	速度15/ 10–15次 «P»
b)将除液体外的所有	
配料倒入制作容杯中	速度15/ 大约1分钟

在马达运转时，从盖子的导入管中倒入所需液体。最后手工加入如葡萄干等配料。

松糕	速度/时间
将蛋和水(如需要)混合	速度15/ 大约2分钟
加糖	速度15/ 大约4分钟
用脉冲状态混入面粉	速度8/ 5次 «P»
加可可粉	速度8/ 3次«P»

3. 搅拌

用切刀(9)搅拌汤，奶昔等。

最大容量2升

速度(10) (否则会溢出容杯)

盖上盖子（7），锁住。选择速度 15 ，先搅拌水果，然后选择速度 10 加入液体，完成搅拌。

搅拌牛奶时，请注意会产生泡沫。请少量搅拌。

4. 切碎

使用切刀(9)

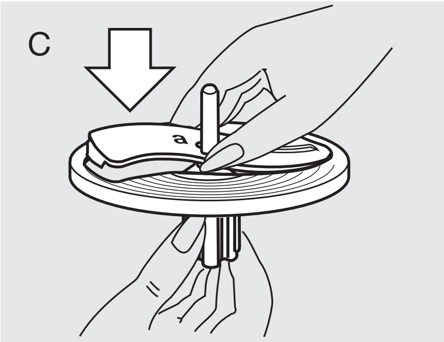
操作举例

操作时间为估计的时间，按质量，需调理食物和所需切碎程度不同而不同。

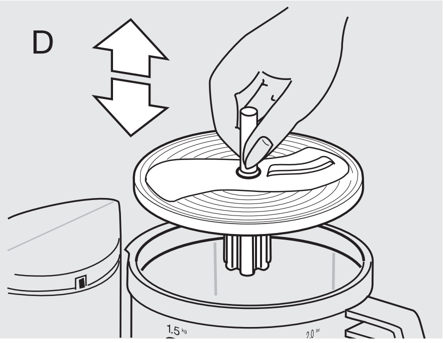
食物	最大量	准备	速度	状态	时间/振动
硬面包圈	4	一分为四	15	I	45秒
冰块	28	整块	15	I	1分钟(雪状)
苹果	700g	一分为四	8	I	15秒
冷巧克力块	400g	碎块	15	I	粗15秒 细30秒
蛋	8	整个	6	Ⓟ	8次
乳酪(软)	400g	3立方厘米小块	15	I	20秒
乳酪(硬)	700g	3立方厘米小块	15	I	60–70秒
肉(已去骨)	700g	块状	15	I	40秒
胡萝卜	700g	片状	15	I	10秒
洋葱	700g	一分为四	15	Ⓟ	10–13次

5. 切片，切丝，研磨

- 将要用的刀片放入内置托盘(10)，如图示(c)。取下刀片时，推起托盘底部凸起的刀片底端。

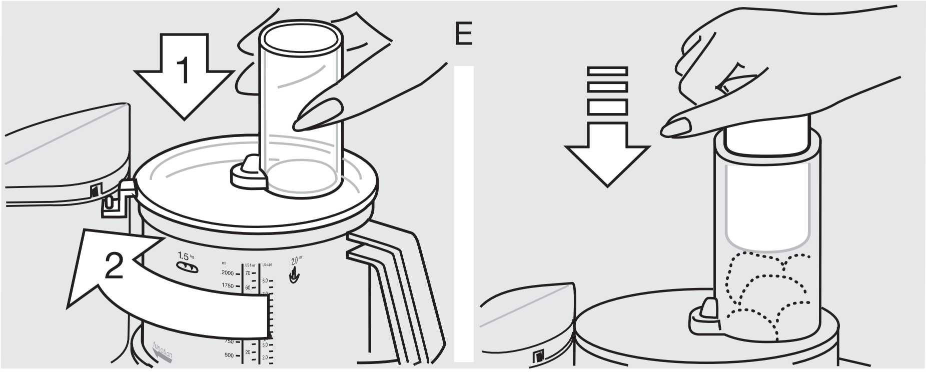


- 将安装好的切片器/切丝器放在制作容杯的驱动轴上(D)。
- 盖上盖子(7)，锁住。设定速度，马达关闭时将所需调理的食物装入导入管。如需再加入食物，须关闭马达。



- 马达转动时，不要将手伸入导入管，一定要用推进器(8) (E)。

<u>注意:</u>调理多汁，柔软的食物时，用低速会取得较好效果。调理硬的食物时，应用较高速度。不要让制作容杯过载。



细切刀片-a(11)
速度1–2
适用于:黄瓜、卷心菜、生土豆、胡萝卜、洋葱、小萝卜。

粗切刀片-b(12)
速度1–2
适用于:黄瓜、大头菜、生土豆、洋葱、西红柿、蘑菇，芹菜。

细切丝刀片-c(13)
速度3–6
适用于:乳酪(软至中等程度软)，黄瓜，胡萝卜，生土豆，苹果。

粗切丝刀片-d(14)
速度3–6
适用于:乳酪(软至中等程度软)，黄瓜，大头菜，甜菜根，胡萝卜，生土豆，苹果，卷心菜。

研磨刀片-e(15)
速度8–15
适用于:生土豆(如做土豆煎饼)，山葵，乳酪(硬)

6. 用搅拌附件搅打(18)

	速度/时间
搅打松糕	
最多280–300g面粉加奶油，蛋水(如需要)	速度5/ 大约2分钟
加糖	速度5/ 大约2分钟
混入面粉	速度1/ 大约30秒
搅打蛋白	
最少:2个蛋白	速度4–5/ 大约4分钟
最多:6个蛋白	速度4–5/ 大约6分钟
搅打奶油	
最少:0.15升–0.2升	速度2/ 大约1–2分钟
最多:0.4升	速度2/ 大约3.5–4分钟

在搅打消毒奶油前，让其冷却数小时(保持大概4℃)。

其它配件:

切马铃薯条装置(16)

(可在博朗专柜特约维修站购得)

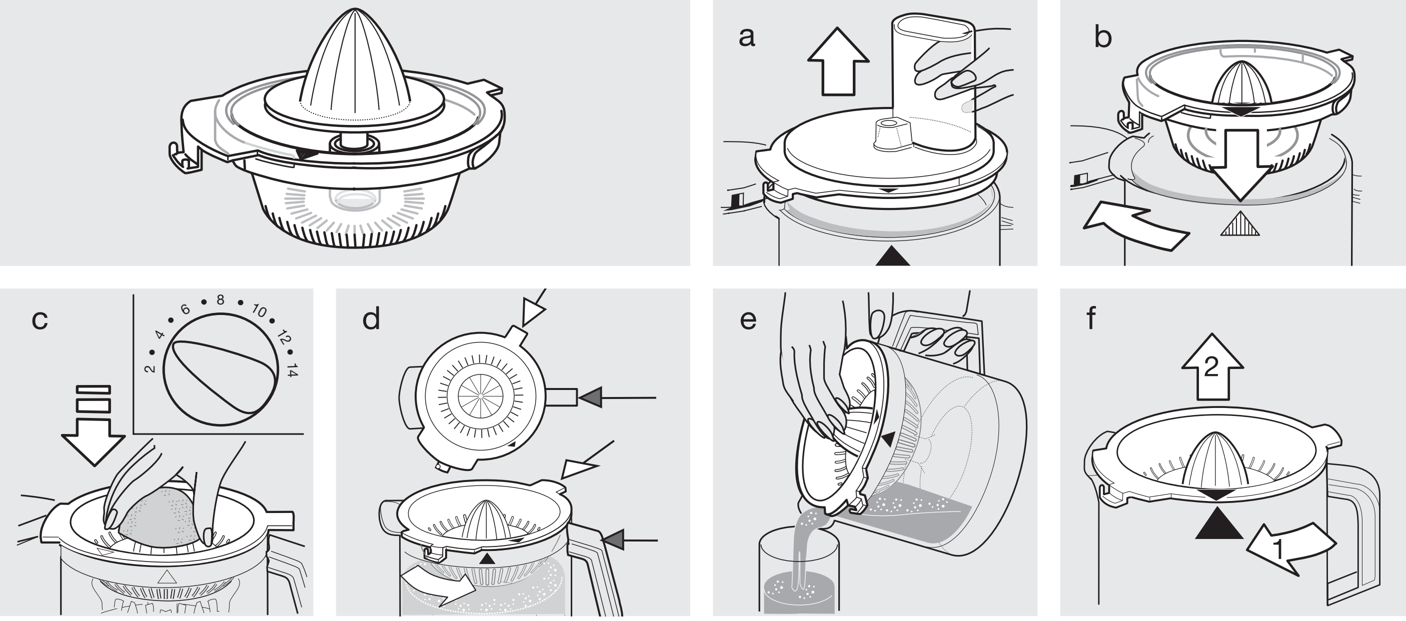
将切马铃薯条装置装入驱动轴，盖上盖子(7)，锁住。为获得理想效果，马达关闭时，导入管中放入3–4个马铃薯(视大小不同)。设定速度 1–2，打开开关。重新加入马铃薯前，关闭开关。将马铃薯装入导入管时，可用推进器（8）施加轻微压力。

使用寿命结束时，请勿将本产品与生活垃圾一起处理。您可将本产品送到国内的博朗维修中心或合适的收集点进行处理。

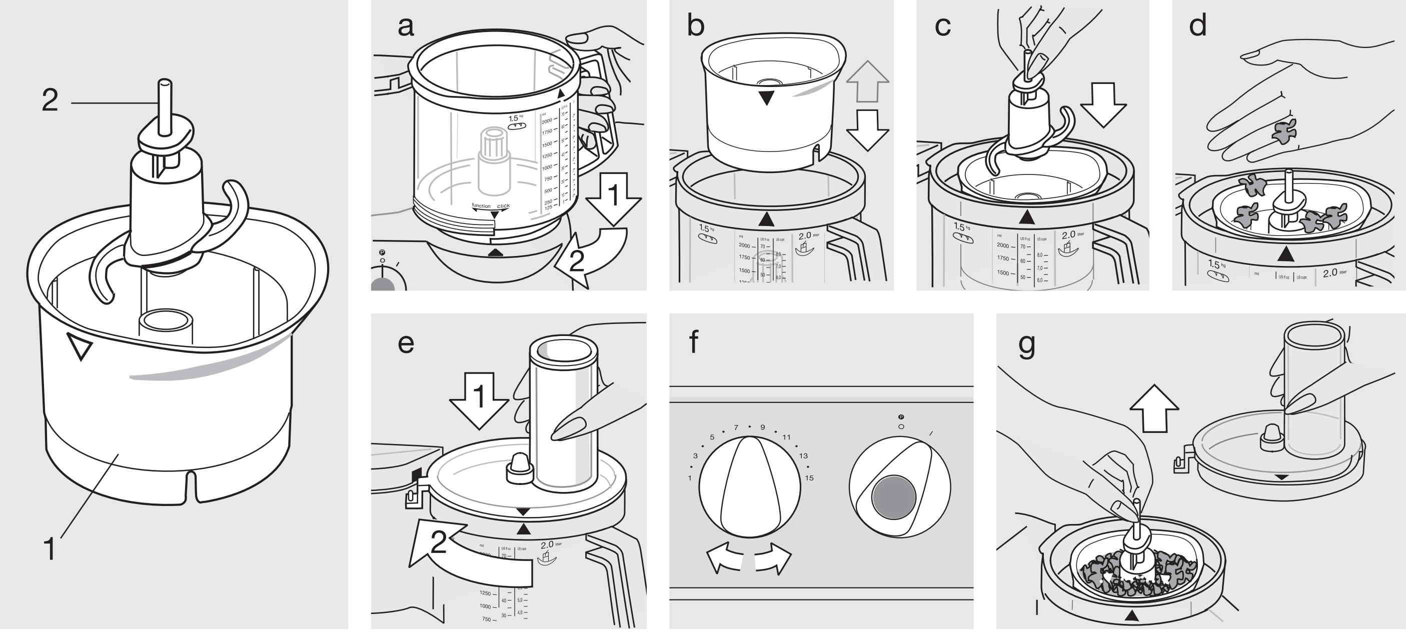
以上如有更改，恕不另行通知。

专用附件

博朗榨橙汁配件 PJ600 型号3200，速度：1– 3



博朗切碎机附件 CH600 型号3200



注意

- 切刀很锋利！取刀时只能握住把手部分。使用后，先将切刀从切碎机中上取出，再拿出调理的食物。
- 避免儿童触及。
- 本产品仅适用于家庭调理所需份量的食物。

操作举例

(建议最大数量:200ml/200g)

在处理大片的食物时，首先将开关调节至手动开关档，然后再使用最快速度直至达到您所需切碎程度。请勿用本机切碎咖啡豆或坚果等硬物。

食物	最大量	准备	速度	状态	时间/振动
香料		去根和茎	15	I	5 – 10秒
洋葱	1	一分为四	6	Ⓟ	5 次
硬奶酪	50 g	碎块	15	I	45秒
坚果	50 g	整个	15	I	30秒
沙拉酱		先将香料切碎	7	I	5 – 10 秒
蛋黄酱	最多1个鸡蛋	将蛋、调料、芥菜、醋和食用油 在电动机工作时慢慢加入机器	15	I	60秒
婴儿食品 (蔬菜或水果)		不烫的生的或者煮熟的食物	15	I	20–30秒

食谱举例

香草干果蜂蜜酱

(可用做薄饼陷料)

(使用制作容杯，速度15)

将500克奶油蜂蜜，和切碎的干果放入冰箱冷冻后放入制作容杯，切碎混合20秒，然后加入250毫升水和3滴香草汁，继续切碎混合3秒。

清洁

清洁切刀和内置器时需非常小心–它们非常锋利。

取刀时只能握住把手部分。请注意切碎机不可放入洗碗机清洁。

请用温水清洁。

食品加工机
K600/K650
型号 3205
www.braun.com

制造商：博朗电器
地　址：德国克龙贝格61476法兰克福大街145号
原产地：匈牙利
经销商：广州宝洁有限公司
地　址：广州市经济技术开发区滨河路一号
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固话免费咨询热线：800-820-1357　　手机用户咨询热线：400-820-1357

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English

Our products are engineered to meet the highest standards of quality, functionality and design. We hope you thoroughly enjoy your new Braun appliance.

Please read the use instructions carefully before first use.

Important

- **The blade ⑨ is very sharp!** Take hold of the blady by the knob only. After use, always first remove the blade from the food processor bowl ⑥ before removing the processed food.

- Make sure that your voltage corresponds to the voltage printed on the bottom of the appliance. Connect to alternating current only.

- Keep the appliance out of the reach of children.

- This appliance is not intended for use by children or persons with reduced physical, sensory or mental capabilities, unless they are given supervision by a person responsible for their safety. In general, we recommend that you keep the appliance out of reach of children. Children should be supervised to ensure that they do not play with the appliance.

- This appliance was constructed for household use only to process the listed quantities.

- Do not use any parts in the microwave oven.

- Do not allow the appliance to operate unsupervised.

- Braun electric appliances meet applicable safety standards. Repairs or the replacement of the mains cord must only be done by authorised service personnel. Faulty, unqualified repair work may cause considerable hazards to the user.

- Switch the appliance off and disconnect it from the outlet before storing it.

Specifications

- Voltage/wattage: See typeplate on the bottom of the appliance.

- Operating time and max. capacity: See processing instructions.

Description

The Braun Multiquick 3 meets highest demands for kneading, mixing, blending, chopping, slicing, shredding and grating, both simply and quickly.

① Motor block
② Cord storage
③ Motor switch (on = «I», off = «O»)
④ Pulse mode «P»
⑤ Variable speed regulator (1 - 15)
⑥ Food processor bowl (2 l capacity)
⑦ Lid for food processor bowl ⑥
⑧ Pusher for lid ⑦

Attachments for food processor bowl ⑥
(Important: Not all attachments will be included in the standard equipment of all models.)

⑨ Blade with protective cover
⑩ Insert carrier
⑪ Fine slicing insert – a
⑫ Coarse slicing insert – b
⑬ Fine shredding insert – c
⑭ Coarse shredding insert – d
⑮ Grating insert – e
⑯ French-fries system
⑰ Kneading hook
⑱ Whipping attachment

Note: Before using the food processor for the first time, clean all parts as described under «Cleaning».

Overload protection

In order to avoid damages caused by overload, this appliance is equipped with an automatic security switch which shuts off the current supply if necessary. In such case, turn the motor switch ③ back to «O» and wait approx. 15 minutes to allow the motor to cool off before switching on the appliance again.

Pulse mode «P» ④

The pulse mode is for example useful for the following applications:

- Chopping delicate and soft food, e.g., eggs, onions or parsley.
- Carefully folding flour into dough or batter to maintain the creaminess.
- Adding whipped eggs or cream to more solid food.

The pulse mode «P» is activated by pressing the blue knob on the motor switch ④ with switch setting «O».

Before activating the pulse mode, set the desired speed with the speed regulator ⑤. When releasing the pulse knob ④, the appliance is switched off.

Recommended speed ranges for individual attachments

Set the speed range by means of the variable speed regulator ⑤. It is recommended to first select the speed and then switch on the appliance in order to work whith the desired speed right from the beginning.

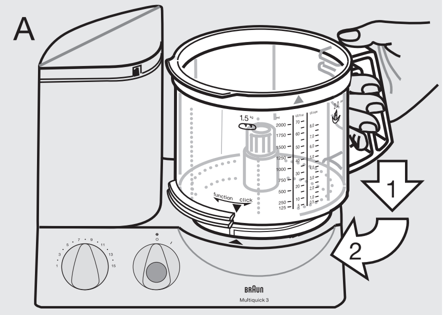
Attachments	Speed range
Kneading hook	7
Blade	6 - 15
Whipping attachment:	
– egg-whites	4 - 5
– cream	2
Slicing, grating and shredding inserts	1 - 8
French-fries system	1 - 2

(please also refer to product printing)

Double safety feature
The appliance can only be switched on when the food processor bowl with lid is properly engaged. If the lid is opened during operation, the motor switches off automatically. As in this case the motor switch ③ is still on «I», turn it back to «O» to avoid switching on the motor accidentally.

Attaching the food processor bowl ⑥ and the lid ⑦

1. With the motor switched off, place the food processor bowl onto the drive place of the motor block ① matching the arrow on the bowl with the arrow on the motor block (A). Then turn the bowl in the «function» direction as far as it will go.

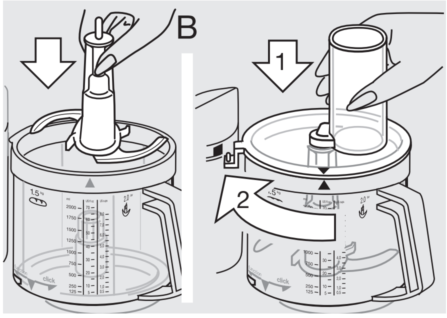


2. Put the attachment needed (see instructions for each of the attachments) onto the drive shaft of the bowl and push it down as far as it will go.

3. Put the lid ⑦ onto the bowl matching the arrow on the lid with the arrow on the bowl.

Then turn the lid clockwise guiding its nose rim into the safety lock opening of

the motor block ① until it audibly snaps in place (B).



Removing the food processor bowl and the lid

Switch off the appliance. Turn the lid counterclockwise and lift it off. Then turn the food processor bowl in the «click» direction until it locks and lift off the bowl.

Note: If you continue turning the food processor bowl in the «click» direction as far as it will go, beyond the stop position, you can lock the food processor bowl on the motor part. In this position, however, you cannot switch on the motor.

When removing the blade from the bowl, take hold of it by the knob and pull it off.

Caution: The blade is very sharp.

The blade ⑨ comes with a protective cover. If not in use, store the blade in the protective cover.

Cleaning

First, always switch off the motor and unplug the appliance. Clean the motor block ① with a damp cloth only.

All parts can be cleaned in the dishwasher. If necessary, clean all parts thoroughly with a spatula or a brush before rinsing them.

Color-intensive food (e.g. carrots) may leave stains on the plastic parts; wipe them off with cooking oil before cleaning with water.

Do not use sharp objects for cleaning purposes.

Clean the blades and the inserts very carefully – they are very sharp.

1. Kneading

For kneading you can use the kneading hook ⑰ or the blade ⑨. For best results, we recommend using the kneading hook which is specially designed for making yeast dough, pasta and pastries.

Yeast dough (bread/cake)
Max. 500 g flour plus other ingredients
Speed 7, 1 $^{1}/_{2}$ minutes

Pour the flour into the food processor bowl, then add the other ingredients – except liquids.
Put on the lid ⑦ and lock in place.
Then choose speed 7 and switch the appliance on.
Add liquids by pouring them through the filling tube of the lid while the motor is running.

When kneading with the blade ⑨, do not add ingredients like raisins, candied peel, almonds, etc. which are not supposed to be cut. These have to be added maually after having taken the kneaded dough out of the food processor bowl.

Pasta dough
Max. 500 g flour plus other ingredients
Speed 7, 1 $^{1}/_{2}$ minutes

Pour the flour into the food processor bowl, then add the other ingredients – except liquids.
Pour the required amount of liquid through the filling tube in the lid when the motor is running.

Do not add any liquid after the dough has formed into a ball as then the liquid will no longer be absorbed evenly.

Pastries
Max. 500 g flour plus other ingredients
Speed 7, approx. 1 minute

Pour flour into the food processor bowl, then add the other ingredients. For best results, be butter used must not be too hard, nor too soft.

Put on the lid ⑦ and lock in place.
Choose speed 7 and switch on the appliance.

Stop kneading the dough shortly after a ball has formed. Otherwise the pastry dough will become too soft.

2. Mixing

For mixing cake dough or sponges use the blade ⑨.

The kneading hook ⑰ is not suitable for mixing cake doughs or sponges.

Max. 500 g flour plus other ingredients

Cake mixture (2 methods)	Speed / Time
a) Cream butter with sugar end eggs	6 / ca. 1 min
pour in milk and	6 / ca. 15 secs
carefully fold in flour with pulse mode.	15 / ca. 10-15 x «P»
b) Pour all ingredients except liquids into the food processor bowl.	15 / ca. 1 min

Add required liquids through the filling tube of the lid while the motor is running. Finally add ingredients like raisins manually.

Sponge	Speed / Time
Cream eggs and water (if required)	15 / ca. 2 mins
and sugar	15 / ca. 4 mins
fold in flour with pulse mode	8 / 5 x «P»
add cocoa powder	8 / 3 x «P»

3. Blending

Use the blade ⑨ for blending soups, shakes, etc.
Maximum capacity 2 l
Speed 10
(otherwise the bowl may overflow)

For milk-shakes, pour coarsely chopped fruit into the food processor bowl.

Put on the lid ⑦ and lock in place.
With speed 15, blend fruit first, then add liquid at speed 10 and finish blending.

When blending milk, please note that it will froth. Use smaller quantities.

4. Chopping

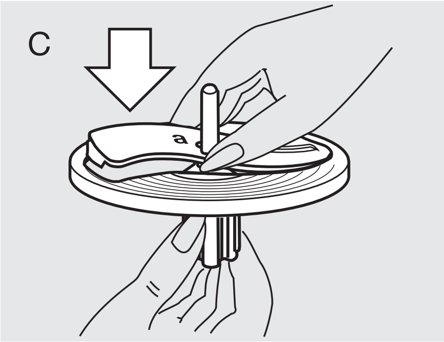
Chopping with the blade ⑨

Processing examples
The processing times are approximate and depend on the quality, the amount of food to be processed and the required degree of fineness.

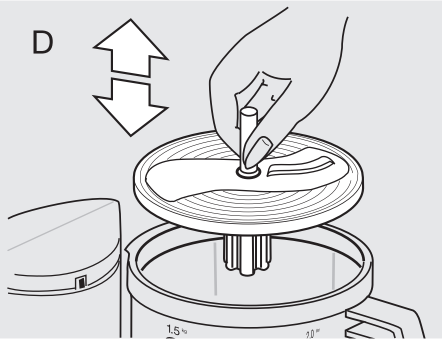
Product	Max. amounte	Preparation	Speed	Mode	Time/pulses
Hard bread rolls	4	quartered	15	I	45 secs
Ice cubes	28	whole	15	I	1 minute (snow)
Apples	700 g	quartered	8	I	15 secs
Chocolate cool	400 g	broken	15	I	coarse 15 secs fine 30 secs
Eggs	8	whole	6	P	8 x
Cheese (soft)	400 g	3-cm cubes	15	I	20 secs
Cheese (hard)	700 g	3-cm cubes	15	I	60-70 secs
Meat	700 g	in cubes	15	I	40 secs
Carrots	700 g	in pieces	15	I	10 secs
Onions	700 g	quartered	15	P	10 - 13 x

5. Slicing, shredding, grating

- Place the insert you want to use into the insert carrier ⑩ as shown in (C) and snap into position. In order to remove the insert, push up the insert end that protrudes at the bottom of the insert carrier.



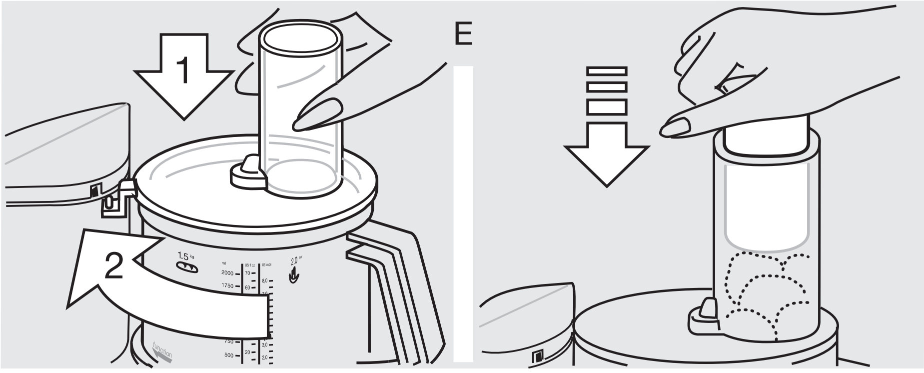
- Put the assembled slicer/shredder onto the drive shaft of the food processor bowl (D).
- Put on the lid ⑦ and lock in place. Set the speed and fill the food to be pro-



cessed into the filling tube while the motor is switched off. Refilling should be done with the motor switched off.

- Never reach into the filling tube when the motor is running. Always use the pusher ⑧ (E).

N.B.: When processing juicy or soft food, you will obtain better results at a lower speed. Hard food should be processed at a higher speed. Do not overload the food processor bowl.



Fine slicing insert – a ⑪
Speed 1 - 2
Processing examples: cucumbers, cabbage, raw potatoes, carrots, onions, radishes.

Coarse slicing insert – b ⑫
Speed 1 - 2
Processing examples: cucumbers, kohlrabi, raw potatoes, onions, bananas, tomatoes, mushrooms, celery.

Fine shredding insert – c ⑬
Speed 3 - 6
Processing examples: cheese (soft to medium), cucumbers, carrots, raw potatoes, apples.

Coarse shredding insert – d ⑭
Speed 3 - 6
Processing examples: cheese (soft to medium), cucumbers, kohlrabi, beetroot, carrots, raw potatoes, apples, cabbage.

Grating insert – e ⑮
Speed 8 - 15
Processing examples: raw potatoes (e.g. for potatoe pancakes), horseradish, parmigiano cheese (hard).

6. Whipping with the whipping attachment ⑱

	Speed / Time
Whipping sponges	
Max. 280-300 g flour plus ingredients	
Cream eggs and water (if required)	5 / ca. 2 mins
add sugar	5 / ca. 2 mins
fold in flour	1 / ca. 30 secs
Whipping egg-whites	
Min.: 2 egg-whites	4 - 5 / ca. 4 mins
Max.: 6 egg-whites	4 - 5 / ca. 6 mins
Whipping cream	
Min.: 0.15-0.2 l	2 / ca. 1-2 mins
Max.: 0.4 l	2 / ca. 3.5-4 mins

Before whipping sterilized cream, keep the cream cool for several hours (at 4° C approx.).

Other accessories:

French-fries system ⑯
(available at your retailer or at Braun Service Centres)

Place the French-fries system onto the drive shaft, put on the lid ⑦ and lock in place. For best results, place 3 - 4 potatoes (depending on size) in the filling tube of the lid ⑦ while the motor is switched off.

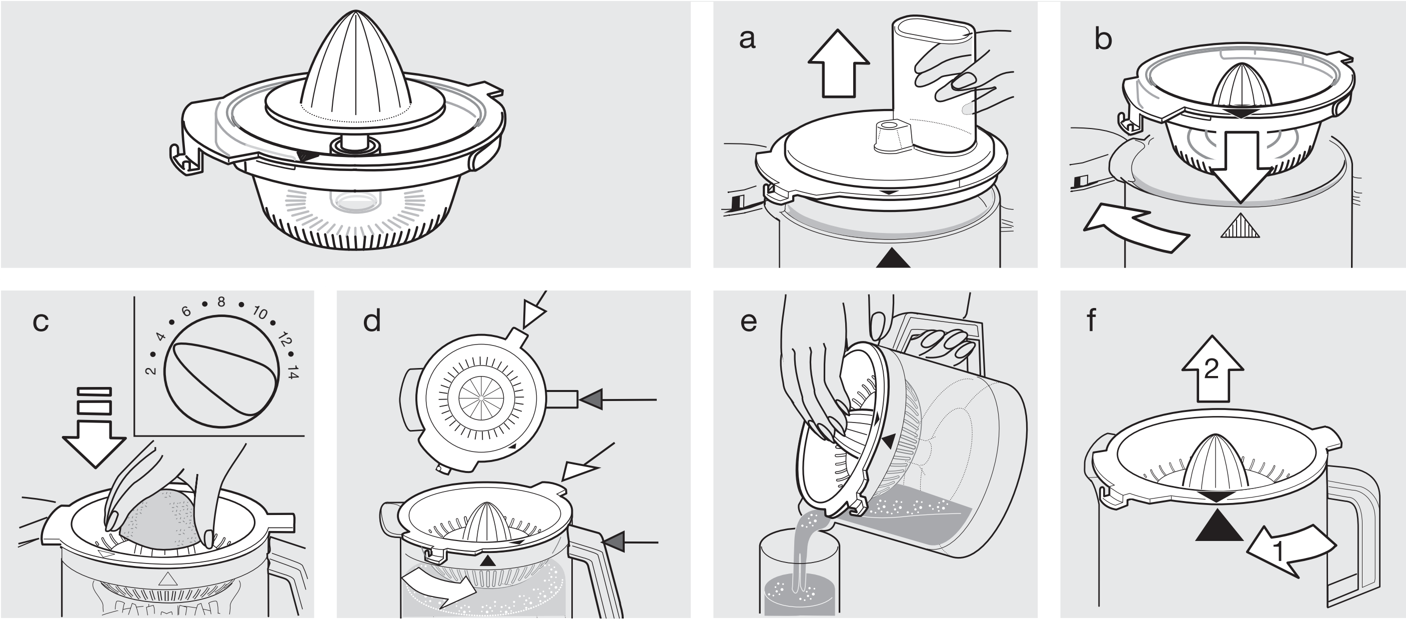
Set speed to 1 - 2 and switch on the appliance. Before filling in a new load, switch the motor off. Use the pusher ⑧ to apply slight pressure when pushing the potatoes into the filling tube.

Please do not dispose of the product in the household waste at the end of its useful life. Disposal can take place at a Braun Service Centre or at appropriate collection points provided in your country.

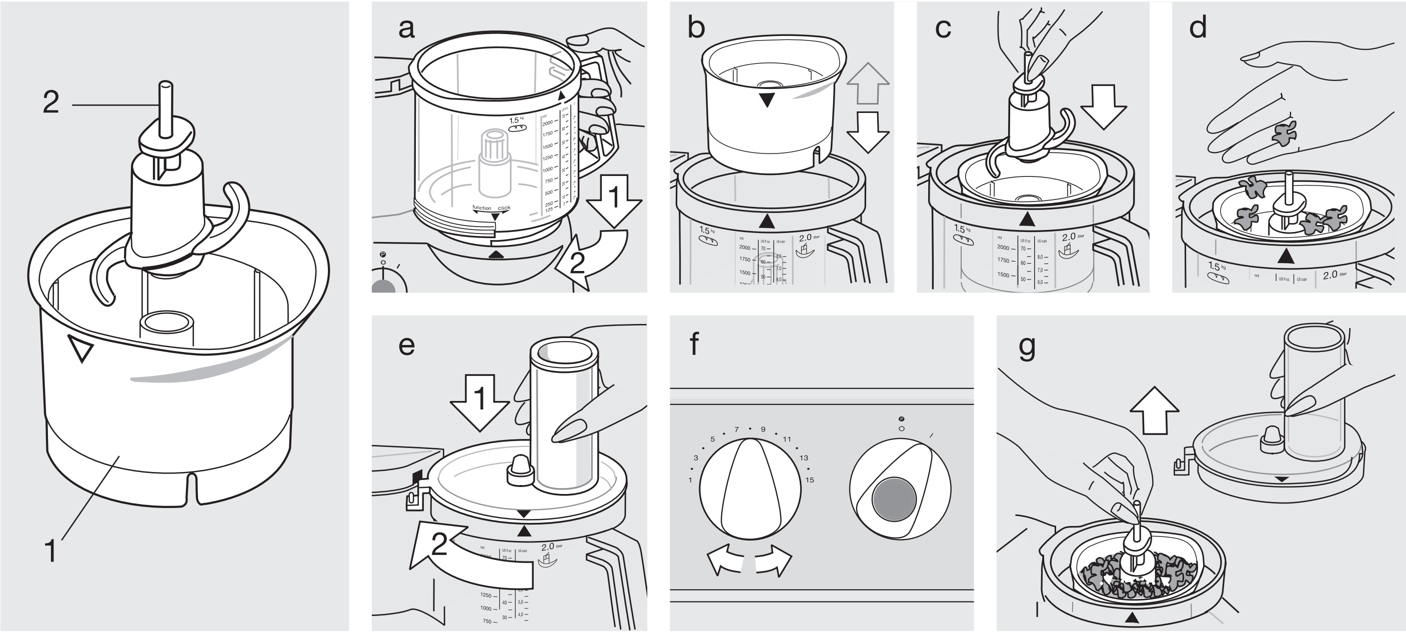
Subject to change without notice.

Special accessories

Braun Citrus press PJ 600 Type 3200, Speed: 1 - 3



Braun Chopper attachment CH 600 Type 3200



Caution
- The blade is very sharp! Take hold of the blade by the knob only. After using the blade, always first remove it from the chopper bowl before taking out the processed food.
- Keep out of reach of children.
- This appliance is suitable for household use and for processing small quantities only.

Processing examples
(recommended quantity:
max. 200 ml/200 g)
When processing large pieces of food, first use the pulse mode and then continue with the highest speed until you reach the desired degree of fineness.
Do not chop extremely hard food such as coffee beans or nutmeg.

Produkt	Recomm. quantity	Preparation	Speed	Switch setting	Time/pulses
Herbs		without stems	15	I	5 - 10 secs
Onions	1	quartered	6	Ⓟ	5 x
Cheese (hard)	50 g	in pieces	15	I	45 secs
Nuts	50 g	whole	15	I	30 secs
Salad dressing		chop herbs beforehand	7	I	5 - 10 secs
Mayonnaise	max. 1 egg	mix egg, seasoning, mustard, vinegar, add oil slowly while motor is running	15	I	60 secs
Baby food (vegetables/fruits)		raw or cooked, no hot food	15	I	20 - 30 secs

Recipe example
Dried Fruit in Vanilla-Honey
(as a pancake stuffing or spread)
(use the food processor bowl, speed: 15)

Chill 500g creamy honey and chopped dried fruit (250 g prunes, 250 g dried figs) in the fridge. Fill honey and dried fruit into the food processor bowl and chop for 20 seconds, then add 250 ml water and 3 drops vanilla aroma and resume chopping for 3 seconds.

Cleaning
Be careful when cleaning the blade.
Take hold of it by the knob only. Please note that the chopper bowl is not dishwasher-proof.
Clean it manually with warm water.